

ALL DAY MENU



Breakfast

BREAKFAST SANDWICH*

Eggs your style*, VT cheddar, and applewood smoked bacon, on housemade sourdough. 870 cal. (W)(M)(E)(G)

SAUSAGE BREAKFAST SANDWICH*

Housemade Sujuk-spiced beef sausage with an egg your style*, VT cheddar, & tomato on a housemade challah roll. 810 cal. (W)(M)(E)(G)

CROISSANT BREAKFAST SANDWICH*

Egg your style*, VT cheddar, sliced tomato, avocado, & baby arugula on a housemade croissant. 720 cal. (W)(M)(E)(G)(V) Add housemade beef sausage (160 cal).

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH*

Seared halloumi cheese, griddled tomato, sautéed spinach, and a sunny-side up egg* on a challah roll. 520 cal. (W)(M)(E)(G)(V) Add housemade beef sausage (160 cal).

SMOKED SALMON, AVOCADO, & EGG SANDWICH*

Smoked salmon*, avocado, red onion, capers, alfalfa sprouts, & creamy scrambled eggs, served on a housemade challah roll, with a green herb dressing. 770 cal. (W)(M)(E)(F)(G)(V)

EGG IN THE HOLE*

Two fried eggs* nestled in a housemade sesame Jerusalem bagel. Served with chopped vegetable salad. 690 cal. (W)(E)(Z)(V) Add ham & VT cheddar (180 cal).

LAMB HASH*

Lamb cooked in warm spices sautéed with potatoes, sweet potatoes, carrots, and pickled red cabbage, topped with a poached egg* and green dressing, with roasted garlic labneh and tomato salad. 760 cal. Served with housemade challah, 170 cal. (W)(M)(E)(S)(G)

CROQUE MADAME*

Housemade croissant, ham, Gruyère, & an egg your style*. Topped with Mornay sauce. 830 cal. (W)(M)(E)

HOUSE BREAKFAST PLATE*

Two eggs your style*, applewood smoked bacon, and potato fritters with tomato jam & mint parmesan. 470 cal. Served with housemade sourdough, 190 cal. (W)(M)(E)(G) Add housemade beef sausage (160 cal).

SCRAMBLED EGG PLATES

Served with housemade sourdough, 190 cal.

Prosciutto & Parmesan

Soft scrambled eggs served with prosciutto and Parmesan. 450 cal. (W)(M)(E)(G)

Tomato & Goat Cheese Mousse

Soft scrambled eggs served with ricotta goat cheese mousse and sun-dried cherry tomatoes marinated in garlic & olive oil. 500 cal. (W)(M)(E)(G)(V)

Add sautéed spinach, no charge (10 cal).

TARTINES

Avocado*

Avocado, baby arugula, dill, and radish, topped with poached eggs*, on housemade sourdough. 670 cal. (W)(M)(E)(G)(V)

Smoked Salmon & Avocado*

Smoked salmon*, avocado, Campari tomatoes, red onion, capers, and dill, served over toasted sourdough, with green herb dressing. 740 cal. (W)(M)(E)(F)(G)(V)

MUESLI cup | bowl

Greek yogurt topped with housemade granola, raspberries, blueberries, blackberries, pear, apple, honey, and black sesame. 670 / 980 cal. (W)(M)(Z)(V)

WARM OATMEAL & FRUIT

Oatmeal topped with fresh blueberries, honey-soaked dried apricots and golden raisins, sesame, sunflower & pumpkin seeds, and a ginger-date syrup. 510 cal. (Z)(V)

Seasonal

BLUEBERRY, BEET & RICOTTA SALAD

Baby spinach with roasted beets, blueberries, pickled red onion, celery, candied cashews and dukkah. Tossed in a blueberry dressing and served over whipped ricotta. 470 cal. Served with a housemade roll, 140 cal. (W)(M)(E)(G)(V)

FRESH CORN & AVOCADO FARRO BOWL

A light grain salad of farro, fresh corn, sugar snap peas, baby arugula, heirloom cherry tomatoes, goat cheese, dill and pickled red onions. Tossed in a mustard labneh dressing and topped with sliced avocado. 520 cal. (W)(M)(V) Add roasted chicken (110 cal).

ROASTED SALMON & SPRING VEGETABLE RICE BOWL

Roasted salmon served on top of jasmine rice sautéed with roasted asparagus, fava beans, snap peas, caramelized red onions, mint, and Aleppo chili oil. 850 cal. (E)

SPARKLING MATCHA LEMONADE

Housemade matcha concentrate, simple syrup, and lemon juice, topped with sparkling water. 16oz, 80 cal.

STRAWBERRY TURNOVER

Flaky puff pastry with a fresh strawberry filling. Glazed with a tart lemon icing. 440 cal. (W)(M)(E)

LEMON RASPBERRY PAVLOVA

Crunchy meringue base with tart lemon-mint curd, vanilla chantilly, and fresh raspberries. 490 cal. (M)(E)

Shakshuka

Shakshuka is a traditional North African dish of eggs poached in spiced sauces, perfect for a meal any time of day. At Tatte, it's served with housemade bread (380–500 cal) for dipping.

TRADITIONAL*

Eggs* poached in a spiced tomato and bell pepper sauce, with onions and cumin, topped with feta & parsley. 510 cal. Served with housemade challah. (W)(M)(E)(G)(V)

LAMB MEATBALL*

Tomato and bell pepper sauce, eggs*, lamb meatballs, and peppadew peppers, topped with spicy labneh & parsley. 730 cal. Served with challah. (W)(M)(E)(G)

POTATO, MUSHROOM & BACON*

Potato cream sauce, spinach, shiitake & button mushrooms, and a poached egg*. Topped with bacon, Aleppo chili oil, Parmesan, and parsley. 1,470 cal. Served with housemade sourdough. (W)(M)(E)(G)

Quiche

HAM & CHEDDAR QUICHE AND SALAD

Black Forest ham, cheddar, fontina, & caramelized onion. Served with mixed greens. 1,020 cal. (W)(M)(E)

LEEK, POTATO, & SPINACH QUICHE AND SALAD

Leeks, potatoes, spinach, red onion, roasted garlic, & cheddar. Served with mixed greens. 900 cal. (W)(M)(E)(V)

Soup

Served with housemade roll, 140 cal. (W)(E)(G) cup | bowl

TOMATO BASIL

220 / 330 cal. (W)(G)(V)

CHICKEN & VEGETABLE

310 / 400 cal. (G)

SOUP OF THE DAY

50–390 cal.

Sandwiches

TURKEY AVOCADO

Turkey, avocado, baby lettuce, cucumbers, & a green herb dressing, on housemade challah. 730 cal. (W)(M)(E)(S)(G)

B.L.A.T.

Applewood smoked bacon, baby lettuce, avocado, sriracha aioli, and tomato-onion relish, on challah. 870 cal. (W)(E)(S)(G)

TURKEY B.L.A.T.

Turkey, applewood bacon, lettuce, avocado, sriracha aioli, and tomato-onion relish, on multigrain. 840 cal. (W)(E)(S)(G)

CHICKEN PITA

Roasted chicken breast with a chopped salad of tomatoes, cucumber, red onion & parsley, finished with baby lettuce & green herb dressing in a pita. 500 cal. (W)(M)(E)(S)

CHICKEN SALAD

Housemade herbed chicken salad with raisins, marinated cucumbers, and baby lettuce, served with a green herb dressing, on housemade multigrain. 860 cal. (W)(M)(E)(S)(G)

SHORT RIB GRILLED CHEESE

Housemade braised short rib, aged cheddar, and horseradish beet relish, on challah. 640 cal. (W)(M)(E)(G)

PROSCIUTTO & FIG PANINI

Fig jam, brie, fontina cheese, prosciutto, & sliced Bosc pear, on housemade ciabatta. 990 cal. (W)(M)

LAMB KEBAB PITA

Lamb kebab with a chopped tomato, cucumber, red onion, & parsley salad, served with dill labneh in a pita. 710 cal. (W)(M)

ROASTED SALMON

Roasted salmon with herbed mayo, arugula, red onion, pickled cabbage, & tomato, on a challah roll. 1,010 cal. (W)(E)(F)(S)

TUNA

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill, on challah. 870 cal. (W)(M)(E)(F)(G)

ROASTED CAULIFLOWER

Roasted cauliflower, pine nuts, spicy labneh, golden raisins, chilies, cilantro, & capers, in a pita. 520 cal. (W)(M)(V)

GRILLED CHEESE

Fontina, cheddar & Parmesan, with a spread of garlic, capers, sundried tomato, & Dijon, on sourdough. 850 cal. (W)(M)(V)

FRESH MOZZARELLA

Fresh mozzarella, sliced tomatoes, baby arugula, and pesto. Served warm & toasted on ciabatta. 940 cal. (W)(M)(N)(V)

BROCCOLINI & SQUASH HUMMUS PITA

Roasted broccolini and mushrooms, butternut squash hummus, and pickled cabbage with a green tahini sauce, in a pita. Vegan. 510 cal. (W)(Z)(V)



We know our guests have a variety of dietary needs & preferences. Many of our dishes are vegetarian and some can be made gluten-friendly or vegan. Please ask a member of our team to view our gluten-friendly menu.

(V) Vegetarian | (G) A Gluten-Friendly version is available

*These items are served raw, undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information upon request. We use tree nuts, seeds, and flour in all of our bakeries and kitchens. Allergens denoted as:

(W) Wheat | (M) Milk | (E) Eggs | (F) Fish

(N) Tree Nuts | (S) Soy | (Z) Sesame



Salads

Served with a housemade roll (140 cal).
Add chicken (110 cal) or roasted salmon,
(300 cal) to your salad.

New!

BLUEBERRY, BEET & RICOTTA

Baby spinach with roasted beets, blueberries, pickled red onion, celery, candied cashews and dukkah. Tossed in a blueberry dressing and served over whipped ricotta.

470 cal. (M)(E)(N)(G)(V)

CHICKEN, BABY KALE & CHICKPEA

Roasted chicken on top of baby kale, chickpeas, pickled raisins, sumac onions, & cherry tomatoes. Tossed in a dill labneh dressing and topped with mint halloumi and sunflower seeds. 460 cal. (M)(E)(G)

MAPLE, SQUASH & CHICKEN

Mixed baby lettuces & kale, topped with roasted chicken, acorn squash, and carrots. Finished with almonds and dried cranberries, in a maple labneh dressing.

450 cal. (M)(E)(N)(G)

FATTOUSH

Mixed baby lettuces, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, and feta in a lemon-olive oil dressing, with housemade za'atar croutons.

870 cal. (M)(E)(Z)(V)

CRUNCHY HALLOUMI

Mixed baby lettuces, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds, in a tahini vinaigrette.

990 cal. (M)(E)(N)(Z)(G)(V)

GREEN & NUTTY

Mixed baby lettuces, baby arugula, apples, black sesame, edamame, dried apricot, sunflower and pumpkin seeds, topped with goat cheese, in an orange vinaigrette.

880 cal. (M)(E)(S)(Z)(G)(V)



Plates & Bowls

New!

FRESH CORN & AVOCADO FARRO BOWL

A light grain salad of farro, fresh corn, sugar snap peas, baby arugula, heirloom cherry tomatoes, goat cheese, dill and pickled red onions. Tossed in a mustard labneh dressing and topped with sliced avocado. 520 cal. (M)(V)
Add roasted chicken (110 cal).

MAPLE ALEPPO CHICKEN BOWL

Maple & Aleppo spiced chicken, sautéed with chickpeas, dried apricots, roasted pearl onions, & dukkah. Served over jasmine rice and labneh. 700 cal. (M)(V)

CHICKPEA & FAVA PLATE

Hummus topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah, and herb salad. 460 cal. Served with warm pita, 240 cal. (M)(N)(Z)(G)(V)

LAMB KEBAB PLATE

Lamb kebab, baba ganoush, hummus, pickled red cabbage, carrots, cauliflower, labneh, and parsley. 750 cal. Served with za'atar pita, 250 cal. (M)(Z)(G)

SHORT RIB & EGGPLANT COUSCOUS BOWL

Braised short rib with a harissa maple glaze, served on a bed of lentils and toasted couscous sautéed with roasted eggplant, sundried tomatoes, marinated charred kale, & sumac-roasted onion. Topped with parsley relish and pickled pomegranate seeds. 830 cal. (M)

New!

ROASTED SALMON & SPRING VEGETABLE RICE BOWL

Roasted salmon served on top of jasmine rice sautéed with roasted asparagus, fava beans, snap peas, caramelized red onions, mint, and Aleppo chili oil. 850 cal. (Z)

Specialty Lattes & Sodas

GINGER DATE OATMILK LATTE

Housemade ginger & date syrup with steamed oatmilk
(12 oz. Hot or 16 oz. Iced, 260 cal)

TATTE HOUSE LATTE

Honey-halva & cardamom with espresso, 12 oz.
(Hot, 270 cal or Iced, 190 cal) (M)(S)(Z)

BLACK SESAME LATTE

Housemade black sesame syrup with espresso
(12 oz. Hot, 400 cal or 16 oz. Iced, 360 cal) (M)(Z)

PISTACHIO LATTE

Housemade pistachio syrup with espresso
(12 oz. Hot, 390 cal or 16 oz. Iced, 350 cal) (M)(Z)

LEMON, THYME & ESPRESSO SODA

Housemade lemon-thyme syrup topped
with seltzer and a shot of espresso.
(16 oz., 150 cal)

ORANGE, CORIANDER & MATCHA SPRITZ

Housemade orange-coriander syrup &
matcha concentrate topped with seltzer.
(16 oz., 170 cal)

PRESERVED FIG LEMON MINT SODA

Housemade fig, lemon, & mint syrup topped with
sparkling water and garnished with fresh mint
(16 oz., 160 cal)

SPARKLING MATCHA LEMONADE

Matcha concentrate, simple syrup, &
lemon juice, topped with sparkling water
(16 oz., 80 cal)

Coffee & Espresso

12oz. or 16oz. sizes, unless otherwise noted.

DRIP COFFEE (0 cal)

CAFE AU LAIT (80 cal) (M)

COLD BREW (0 cal)

ESPRESSO (Double Shot, 0 cal)

MACCHIATO (80 cal) (M)

CORTADO (80 cal) (M)

CAPPUCCINO (8 oz., 110 cal) (M)

AMERICANO (12 oz. or 16 oz. | Hot or Iced | 0 cal)

FLAT WHITE (8 oz., 110 cal) (M)

LATTE (Hot or Iced, 130–230 cal) (M)

MOCHA (Hot or Iced, 280–450 cal) (M)

Tea

MEM TEA

CUP (12 oz. or 16 oz., 0 cal)

POT (0 cal)

– Caffeinated –

Golden Buds, English Breakfast,
Blue Flower Earl Grey,
Moroccan Mint, Golden Green

– Herbal –

Blood Orange Hibiscus,
Apple Berry, Lemon Chamomile

ICED TEA

Black, Green, Blood Orange Hibiscus
(0 cal)

MATCHA LATTE (Hot or Iced, 130–230 cal)

CHAI LATTE (Hot or Iced, 120–170 cal) (M)

LONDON FOG (120 / 150 cal) (M)

Hot Chocolate

HOT CHOCOLATE

(470 / 560 cal) (M)

Made with Valrhona chocolate

Sodas

SAN PELLEGRINO

LIMONATA or BLOOD ORANGE
SODA

Juices & Water

TATTE JUICES (120 – 360 cal)

All juices are freshly squeezed
or pressed exclusively for Tatte

Orange | Mint Lemonade
Pear | Kale & Apple

SAN PELLEGRINO SPARKLING WATER

BOTTLED WATER

- ABOUT OUR MENU -

Our menu highlights the best seasonal ingredients and the work of passionate chefs and cooks who prepare all our food from scratch in our kitchens. We are proud to serve sustainably-grown greens from Little Leaf Farms in Devens, MA. Our eggs are sourced from cage-free chickens.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calorie counts are based on our standard recipes. Customizations will affect this information.

Allergens denoted as: (W) Wheat | (M) Milk | (E) Eggs | (F) Fish | (N) Tree Nuts | (S) Soy | (Z) Sesame

(G) A Gluten-Friendly version is available | (V) Vegetarian